

Cabrída Calissa

D.O. Montsant | 2020

Grape varieties: 100% *Garnacha* from calcareous soils.
Old vines from 70 to 100 years old.

Harvest: Grapes are pre-selected and harvested by hand, in small 20kg boxes. Harvest begins in mid-September to mid-October. Subsequent selection on the table. Grapes from the best 15 old vineyard estates, at altitudes between 300-550m.

Winemaking: Fermentation at controlled temperature (24-28°C). Maceration for 30 days. Alcoholic and malolactic fermentation in stainless steel tanks and completion in French oak barrels. Gentle filtering before bottling (if necessary).

Aging: 12 months in French oak barrels (300L), medium and light toasted. Subsequent aging in stainless steel vats for two months before bottling.

Production: approximately 3000 bottles (75cl)

Analysis: 15 % ABV
5,0 g/l total acidity
0,5 g/l residual sugar

Tasting note: Deep dark and intense ruby color. Nose carries peppery notes with some dried herbs. Entrance on the palate is unctuous and full of red fruits and moves to a beautiful balance with an arrange of floral and herbal notes. Medium to full body with fresh acidity that keeps this wine vibrant and very alive, and ready to hold a good aging in bottle. Finish is long and showing a very well integrated tannic structure. The oak is elegantly showing its notes through cooked berries, tabaco and leathery notes.

Food pairing: Lamb or pork chop plates will go nicely with this elegant and vibrant red, although it would withstand a wide arrange of plates, such as roasted vegetables, fried rice and your classic table of cheese and charcuterie.

